

FV202-CS1

June 1999

Commodity Specification

Canned Vegetables



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I. General**A. U.S. Standards**

Canned vegetables (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Grades and/or Commercial Item Descriptions of canned vegetables (U.S. Standards) effective on the date of the Invitation for Offers to Sell (Invitation). The U.S. Standards are published separately (7 C.F. R. part 52) and are incorporated herein and made a part of this Commodity Specification.

B. Exceptions to U.S. Standards

Exceptions to the U.S. Standards for the Department of Agriculture (USDA) canned vegetable purchases are found in Section II, Individual Product Specifications, of this document. Additional exceptions may be specified in the applicable Invitation. Any exceptions contained in the applicable Invitation shall have precedence over the requirements contained herein, for that Invitation only.

C. Product Origin

1. Commodities delivered pursuant to this Commodity Specification shall have originated from crops that have been 100% grown, processed, and packed in the United States, its territories or possessions, the Commonwealth of Puerto Rico, or the Trust Territories of the Pacific Islands, (hereinafter referred to as the United States). See Section I.F. of Announcement FV-202.
2. If the contractor handles any commodity originating from sources other than the United States, the contractor must have a written plan to segregate the commodity. This segregation plan will include an identification and record system for all commodities to ensure they are completely segregated and cannot be used to fulfill contracts awarded by USDA. Such segregation plan must be made available to representatives of the Agricultural Marketing Service (AMS).
3. The contractor must maintain positive written documentation records evidencing 100 percent domestic origin, to the grower level. Contractors must also ensure that the documentation provided by any sub-contractors demonstrates the same level of traceability. The burden of proof of compliance is on the contractor.

Documentation may include load or warehouse storage receipts for raw product (i.e., bin tags), product blend (formulation) records, product coding explanations, finished product warehousing records, shipping or payment records, or other documentation or evidence that clearly establishes the product's domestic origin.

4. Contractors must provide the domestic origin certification and supporting documentation records to representatives of the AMS Fruit and Vegetable Programs, Processed Products Branch (USDA Grader). when requesting inspection service. USDA graders will select and review at least one code for each contract to determine compliance with the Agency's domestic origin requirements.
5. Such records must be available for review by the Government in accordance with Article 76 of USDA-1. In the event of an audit, AMS auditors will examine as many codes as is necessary to verify compliance.
6. Self-certifications by contractors and sub-contractors will not be accepted.
7. Failure to observe this requirement may lead to suspension or debarment, contract termination, and penalties at Title 18, Section 1001 of the US Code concerning falsification of information.

D. Manufacturing Practices

1) Good Manufacturing Practices

All canned vegetables must be produced in accordance with the Food and Drug Administration's Good Manufacturing Practices (21 C.F.R., Part 110).

2) Plant Audit

Successful bidders are required to undergo an annual plant survey.

The primary purpose of conducting a plant survey is to ensure that the contractor produces products in a clean, sanitary environment. Contractors are required to maintain process operations records that are sufficiently detailed as to allow Processed Products Branch (PPB) to determine past and current sanitation practices.

The PPB, AMS, Fruit and Vegetable Programs, will conduct the plant surveys. PPB personnel will follow the procedures found in the most current version of PPB File Code 159-A-1, Plant Sanitation. Contractors must provide the Contracting Officer with a copy of an acceptable completed survey. An acceptable plant survey will be valid for one year.

Contractors who have a PPB inspector in-plant through a contract service agreement will be considered to have met the plant survey requirement, since a plant survey is a prerequisite to a contract service agreement. Similarly, Contractors who have completed a PPB plant survey for any other purpose within one year of award will also be deemed to have satisfied this requirement.

Completion of the plant survey prior to the submission of a bid is suggested, but not required. If a firm submitting a bid receives an award, and has not had a plant survey within the past year, it must provide proof of an acceptable plant survey not later than 10 business days from the date of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

E. Packing Season

All canned vegetables must be from the current packing season/crop year, unless otherwise specified in the applicable Invitation.

F. Holding Period

No shipment of canned vegetables may be made earlier than 14 days after packing.

G. Fill of Container

- 1) Contractor must meet either the drained weight or the fill weight for the product as specified in the applicable U.S. Standard unless otherwise indicated herein.
- 2) The average net weight must meet the net weight as printed on the label.

H. Packing, Labels and Packaging**1. Primary Containers (cans)**

All products must be packed in new, commercially acceptable primary containers (cans). Canned vegetables shall be packed only in the container size and type specified in the applicable Invitation.

The cans must be suitably code marked so that the product can be identified with related inspection certificates.

2. Can Labels

USDA can labels are shown in Exhibits 1-1 through 1-28. The wording and design of the labels is restricted to that shown in the exhibit. The labels must be printed in ink of the color specified, on commercially acceptable, white paper stock.

3. Secondary Container (case) Markings

The cans shall be further enclosed within new, corrugated fiberboard cartons (cases) acceptable by common or other carriers for safe transportation to destinations. Flaps, gaps and other openings may not exceed 1 inch and must be fully glued or sealed with tape. If tape is used in lieu of glue, it must be clear and of commercially acceptable width and strength. The tape must extend at least two inches down the sides or ends.

Cases must be marked in such a manner that they contain all of the symbols, statements and information contained in Exhibit 2, "Required Markings for Shipping Containers".

Cases may be marked by printing or stenciling or by preprinted, self-adhesive stickers. Self adhesive stickers must be affixed to the case in such a manner that they cannot be removed intact.

Exact arrangement and adherence to font size is not required. The case markings must be clearly marked, easily read, and substantially the same as specified in Exhibit 2.

Exhibit 3 shows an alternative placard that may be applied to a new, corrugated fiberboard case acceptable by common or other carriers for safe transportation to destinations. This placard must be affixed to the case in such a manner that it cannot be removed intact.

Cases must have the recycling statement shown in Exhibit 6, "Please Recycle" Symbol and Statement or Exhibit 7, "Corrugated Recycles" Symbol and Statement.

I. Universal Product Codes (UPC)

Primary label and shipping container Universal Product Codes for USDA products are listed in Exhibit 5. The Contractor's UPC is not acceptable. The primary container UPC must be positioned on the can label as shown in Exhibit 1. The shipping container UPC must be marked on the case as shown in Exhibit 2.

J. Palletization Requirements**1. Pallets**

Pallets must be on 40 X 48 inch, non-reversible, flush stringer, and partial four-way entry. New pallets must be good quality wood. Used pallets must be No.1 hardwood or its equivalent in new softwood. If pallet exchange is desired, the contractor shall arrange for pallet exchange with consignees. USDA is in no way responsible for arrangement of pallet exchange.

2. Unitization

Each delivery unit of canned vegetables must be unitized. Shipping cases must be stacked and secured from top to bottom, so that each container and layer of containers becomes an integral part of the pallet. Either stretch wrapping with plastic film or “lock n pop” is acceptable.

II. Individual Commodity Specifications**A. Asparagus**

1. Grade – U.S. Grade A.
2. Sizes (diameter of asparagus, spears, tips and points large size classification) shall be 8/16 inch to 10/16 inch.
3. Can size- **24/300** size.
4. Length of Cut – 1 ½ inches, plus or minus ¼ inch.

B. Beans

1. Grade - U.S. Grade B or better
2. Color - Green.
3. Type – Round.
4. Can size – **24/300 & 6/10** size.
5. Style – Whole, Sliced lengthwise (French style), and Cut provided that the cut style units must be one inch in length or longer.
6. Sizes – A single size or blend of sizes not exceeding size 5.
7. Fill of container – the sample average net weight shall be not less than 14.5 oz. for retail size.
8. Cut – There shall not be no more than 25 percent, by count of green bean units less than ¾ inch in length to comply with the “cut” style one inch or longer provision. Only one piece of extraneous vegetable material per 12 ounces of drained weight is allowable per sample unit.

C. Carrots

1. Grade – U.S. Grade A (no salt added)
2. Style – Sliced or crinkle cut.
3. Size – The slices shall be less than 1-3/4 inches in diameter.
4. Can size – **24/300 & 6/10** size

D. Corn, Whole Kernel

1. Grade - U.S. Grade B or better.
2. Color - Golden or yellow.
3. Types of Pack – Liquid packing medium (regular pack) **24/300 & 6/10**; vacuum-pack **6/10 only**.
4. Tenderness and Maturity – score shall not be less than 34 points.
5. Absence of Defects – score shall be less than 17 points.

E. Corn , Cream Style

1. Grade – U.S. Grade B.
2. Color – Golden or yellow.
3. Net Weight – The cream style corn shall occupy not less than 90 percent of the lot capacity of the container. **6/10** size - the average net weight of all sample units in a lot shall not be 106 ounces. No individual container shall weigh less than 104 ounces; **24/300** size - the average net weight of all sample units in a lot shall not be 15.25 ounces. No individual container shall weigh less than 14.75 ounces;
4. Tenderness and Maturity score shall not be less than 25 points.
5. Defects score is not less than 17 points.

F. Mixed Vegetables

The canned mixed vegetables shall comply with CID A-A-20120 dated March 16, 1997 (published separately), the average drained weight for **24/300** size cans shall not be less than 9.1 ounces.

G. Peas

2. Grade - U.S. Grade B or better.
3. Types – Sweet, early.
4. Can size – **24/300 & 6/10** size.
5. Sizes – Mixed, combination, or unsized.

H. Potatoes

1. Grade – U.S. Grade A.
2. Style – Whole and sliced potatoes.
3. Can size – 24/300 size.
4. Size – Small.

I. Pumpkin

1. Grade – U.S. Grade A.
2. Can size – **24/300** size.

J. Salsa

1. Quality – The quality of the tomatoes used to make the product shall be that of peeled tomatoes, tomato puree, fresh or dried onions, fresh green chile peppers, and fresh jalapenos properly ripened and wholesome. Spices and condiments added shall include: no more than 1.5% salt, vinegar or citric acid added to adjust pH between 3.8-4.2, and any mixture of green peppers, cilantro, cumin, coriander, xanthum gum, flavoring or modified starch.
2. Flavor – The flavor and odor shall be free of off flavors, with no bitter, burnt, sour or excessive hot taste.
3. Appearance – The salsa shall have the appearance of a uniform diced texture with dices of no less than 3/8 inch cube and no more than 1/2 inch cube for the tomatoes; 1/4 to one inch dice for onions; no excess liquid media or weeping; and shall meet a 30 second time Bostwick of between 3.5 to 5.5 for consistency with no chunks blocking the gates.
4. Net Weight– Minimum drained weight of 65.0 ounces per **6/10** size can is required. The net weight shall not average less than 106.0 ounces. No individual container shall have a net weight less than 104.5 ounces
5. Brix- The brix level of the finished product media shall be 8 to 10 degrees with a one- percent adjustment for salt content, with no individual sample below 7.5 degrees.
6. Microbiological – The microbiological standard for the finished product shall conform to the Food and Drug Administration (FDA) standard for commercially sterile product.
7. Pungency – The finished product shall be tested prior to shipment to determine the heat range of the product. The ASTA Analytical method for pungency of capsicums and their oleoresin's (HPLC method) shall be used to determine the heat factor. The results of this test shall be expressed in ppm in Capsaicin or in Scoville units with one ppm Capsaicin equal to 15 Scoville units. The acceptable heat range for the product shall be no less than 6.67 ppm of Capsaicin, or 100 Scoville units, **or** no more than 20 ppm of Capsaicin, or 300 Scoville units. The U.S. Department of Agriculture, Agricultural Marketing Service, Science Division or other accredited laboratory shall test all lots of finished product using the HPLC method. One four-ounce composite sample unit shall be submitted from each lot for testing.
8. Other characteristics - The canned salsa shall comply with CID A-A-20210 dated May 2, 1997. (published separately)

K. Soups

1. Vegetarian - The **24/1** size canned soup shall comply with CID No. A-A-20145A, dated September 24, 1990 (published separately), Type III, Style 26, Vegetarian Vegetable, the fat (maximum percentage) shall read 0.856 and the sodium chloride (percentage) shall read 0.858-1.386.
2. Tomato – Reduced sodium. The **24/1** size canned soup shall comply with CID No. A-A-20145A, dated September 24, 1990 (published separately), except for Type III, Style 22, Tomato, the fat (maximum percentage) shall read 2.0 and sodium chloride (percentage) shall read 1.15-1.55.

L. Spaghetti Sauce, Meatless

1. Color – Bright, typical red-orange tomato color.
2. Can size – **24/300 & 6/10** size.
3. Net weight – The spaghetti sauce (meatless) shall occupy not less than 90 percent of the volume capacity of the container and the average net weight of all samples in a lot shall be not less than 106 ounce. No individual container shall weigh less than 104 ounces.
4. Seasoning -The ingredients may include water, tomato products, sugar, olive oil, corn oil, soybean and/or cottonseed oil, onion powder, citric acid, natural flavoring, starches, and other ingredients.
5. Other characteristics - The canned spaghetti sauce shall comply with CID A-A-20133B dated December 23, 1998. (published separately)

M. Spinach

1. Grade – U.S. Grade A.
2. Can size – **24/300** size.
3. Style – Whole leaf, cut leaf, sliced, or chopped styles.
4. Fill of Container – The sample average net weight shall be not less than 14.0 ounces and no individual container shall have a net weight of less than 13.3 ounces.

N. Sweet Potatoes

1. Grade - U.S. Grade A.
2. Color Type – Golden, yellow, mixed.
3. Type of Pack –
 - (a) Regular – Liquid packing medium is added.
 - (b) Solid - Sweet potatoes of the “mashed” style only, no packing medium may be added (**6/10** size).
4. Style – **6/10** size – Whole, sections, cuts, pieces, or mashed (as applicable).
24/300 size - Whole or cut style.
5. Liquid packing medium – Light syrup (18 degrees or more, but less than 25 degrees).
6. The canned sweet potato style, except mashed, may be whole, sections, pieces, cut, or any combination thereof, provided that 90 percent (by count) of each of the sweet potato units weigh no more than 3 ounces, No sweet potato unit may weigh more than 4 ounces

O. Tomatoes

1. **Whole** - U.S. Grade B or better.
2. **Diced** - U.S. Grade B or better. Diced tomatoes shall meet all of the foregoing requirements except that the factor of “wholeness” is disregarded and in lieu thereof, the tomatoes shall be cut into recognizable units of approximately $\frac{3}{4}$ inch by $\frac{3}{4}$ inch dimensions and the factor of color is determined on the entire exposed areas.
3. Can size – **24/300 & 6/10** size.

P. Concentrated Crushed Tomatoes

6/10 size canned concentrated crushed tomatoes delivered under this announcement shall be processed only from fresh whole tomatoes passed through a screen no larger than $\frac{1}{4}$ -inch in size. Canned concentrated crushed tomatoes reprocessed from tomato concentrates (tomato puree or tomato paste) are not acceptable. The finished product shall meet the following requirements:

1. Flavor and odor – Good flavor and odor. Based on the description for good flavor and odor as defined for Grade A Tomato Puree in the U.S. Standards for Grades of Canned Tomato Puree.
2. Color – Shall be equivalent to U.S. Grade A, based on the U.S. Standards for Grades as defined for Grade A Canned Tomato Puree. Color shall be determined on the exposed surface area of the undiluted product.

3. Defects - Shall be fairly free of defects, excluding the presence of peel and seeds. A maximum of 36 green, brown, dark brown or black specks in any combination are allowed. No dark or black particles shall exceed ¼-inch in length.
4. Tomato Soluble Solids (TSS) – Shall average not less than 12.0 percent TSS. No individual sample shall have a TSS content of less than 11.2 percent.
5. Finish – The undefined finished product made from fresh whole tomatoes shall be the appearance of a coarse finish with peel and seeds included. Products from concentrates are not allowed except to standardize the TSS.
6. Salt – No more than 1.3- percent salt. Products containing no added salt are acceptable.
7. Net weight – Average net weight not less than 106.0 ounces. No individual container shall have a net weight less than 104.5 ounces.

Q. Tomato Paste

1. Grade – U.S. Grade A
2. Type of Pack – The tomato paste in **6/10** size shall be of extra heavy, heavy, medium, or light concentration, fine or coarse texture.
3. Net weight - **6/10** size – The tomato paste shall occupy not less than 90 percent of the volume capacity of the container and the average net weight of a lot shall be not less than 111.0 ounces of tomato paste per can. No individual container shall weigh less than 109.5 ounces. **55-gallon drum** – The drums shall be filled to a net weight of 535 pounds, plus or minus 5 pounds.
4. No salt added.
5. Each lot of tomato paste in 55-gallon drums shall average 31 percent tomato soluble solids (TSS), and no containers shall be more than 33 percent TSS nor less than 29 percent TSS.

R. Tomato Sauce

1. Grade - U.S. Grade A.
2. Net Weight – **6/10** size --The tomato sauce shall occupy not less than 90 percent of the volume capacity of the container and the average net weight of any lot shall be not less than 106 ounces of tomato sauce per can. No individual container shall weigh less than 104.6 ounces. **24/300** size – The tomato sauce shall occupy not less than 90 percent of the volume capacity of the container and the average net weight of any lot shall be not less than 15.0 ounces of tomato sauce per can. No individual container shall weigh less than 14.7 ounces.
3. Seasoning – May be more than lightly seasoned by added salt and spices and to which may be added one or more nutritional sweetening ingredients, vinegar, onions, garlic, or other vegetable flavoring ingredient.

III. Inspection and Checkloading

A. Requirements

Representatives of the AMS, Fruit and Vegetable Programs, Processed Products Branch (USDA Grader) must perform the inspection and checkloading required by Articles 54 and 55 of USDA-1.

Inspection of canned products must be performed not more than 90 days prior to shipment. Whether each lot offered meets the product and container requirements of the contract must be determined on the basis of representative sample units. Representative sample units will be graded according to the Regulations Governing Inspection and Certification of Canned Fruit and Vegetables and Related Products (7 C.F.R. part 52), and United States Standards for Condition of Food Containers (7 C.F.R. part 42.140), effective on the date of the Invitation.

B. Certification

Subject to Articles 54 and 55 of USDA-1, the acceptability of the quality, weight, packaging, and checkloading of the product must be evidenced by certificates issued by the USDA Grader.

No product shall be shipped unless the USDA Grader informs the Contractor that a designated lot is acceptable. Notice by the USDA Grader that a designated lot scheduled for shipment does not meet requirements of the contract shall constitute rejection of such lot.

C. Procedures

The Contractor must give the USDA Grader at least 7 days advance notice when scheduling inspection service. Prior to sampling, the Contractor must furnish the USDA Grader with a list of codes and the approximate number of cases per code.

IV. Failure to Meet Specifications

Any lot which fails applicable specifications prescribed herein will be rejected as not acceptable for delivery, except as noted in A or B below. If any lot of canned vegetables fails to meet the product or packaging requirement noted below, the Contractor may request in writing that USDA accept delivery of the lot. USDA may, at it's option, accept delivery, provided that the purchase price is the contract price less the minimum discount specified, depending upon the reason(s) for the failure to meet specifications.

A. Product

1. Drained or Net Weight Deficiency

(a) Average Weight Deficiency:

If any lot fails low average drained weight or low adjusted net weight, the discount will be twice the percentage by which the lot fails to meet the minimum required weight.

Example: Weight required for a given can is 100.0 ounces. The average weight for a given lot of product is 98 ounces. Such lot is then 2.0 ounces, or 2 percent (.02) below the required weight. The purchase price for such lot would be the contract price less a discount of 4 percent (.04) of such price.

- (b) **Individual Weight Deficiency:**
If any lot fails requirements for low individual container (drained weight) or low subgroup averages (net weight) the discount must be 1 percent (.01) of the contract price.
- (c) **Combination of Average and Individual Weight Deficiency**
If any lot fails because of a combination of both (a) and (b) above, the discount must be whichever of the individual discounts is greater.

B. Packaging

- 1. Primary Container (Can) Markings
 - (a) Incorrect Weight Statement: Subject to a two (2) percent discount.
 - (b) Incorrect Serving Size: Subject to a two (2) percent discount.
 - (c) Incorrect Nutritional Information: Subject to a two (2) percent discount.
 - (d) Incorrect UPC Code: Subject to a one (1) percent discount.
- 2. Secondary Container (Case) Markings
 - (a) Missing Contract Number: Subject to a two (2) percent discount.
 - (b) Missing 'Not to be Sold or Exchanged' Statement: Subject to a two (2) percent discount.
 - (c) Missing 'Distributed by USDA in Cooperation with State and Local or Tribal Governments for Domestic Food Assistance Programs' Statement: Subject to a two (2) percent discount.
 - (d) Missing Pack Date: Subject to a one (1) percent discount.
 - (e) Incorrect or missing UPC Code: Subject to a one (1) percent discount.
 - (f) Missing 'USDA Shield': Subject to a one (1) percent discount.
 - (g) Missing 'Recycle Symbol': Subject to a one (1) percent discount.

Susan E. Proden
Contracting Officer
Commodity Procurement Branch
Fruit and Vegetable Programs

V. Exhibits

Exhibit 1-1
Can Label for Canned Asparagus, No. 300 size



Exhibit 1-2
Can Label for Canned Green Beans, No. 10 size

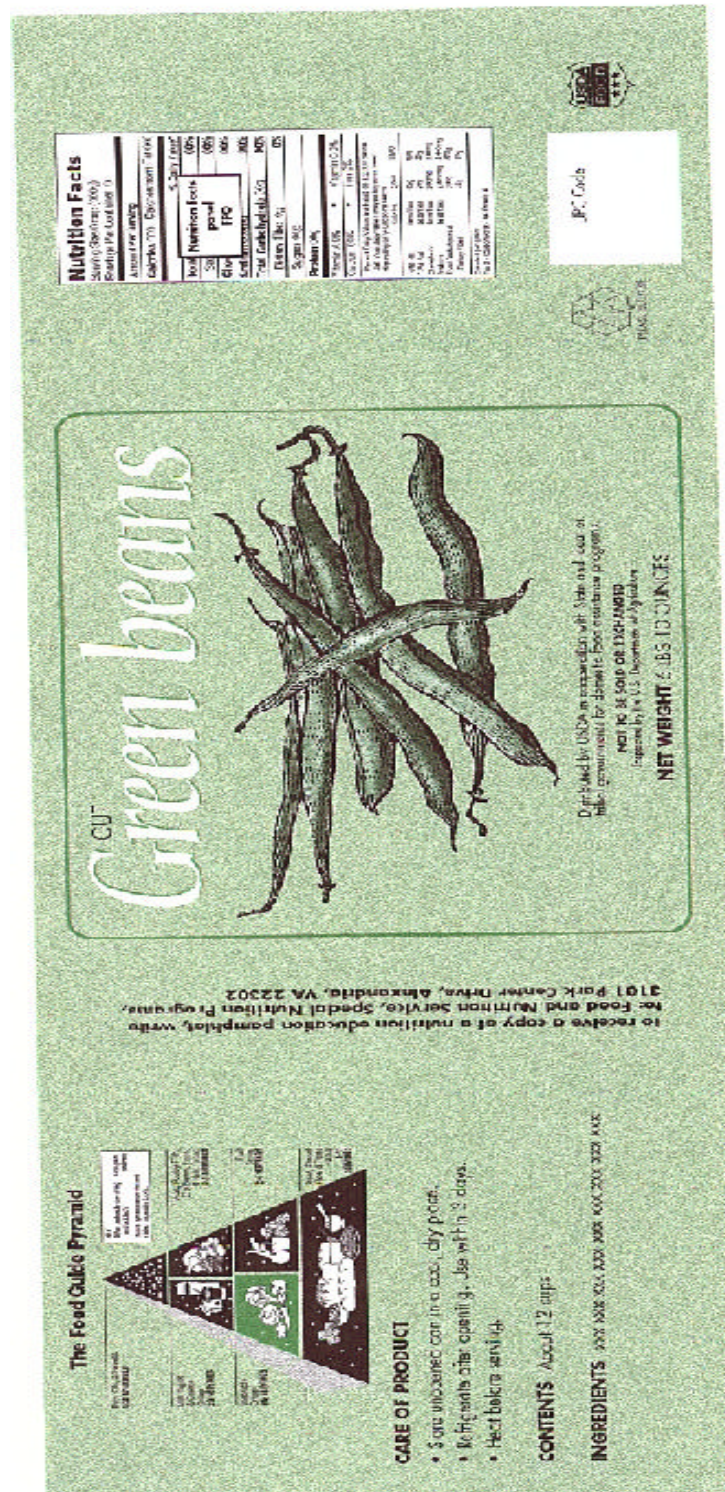


Exhibit 1-3
Can Label for Canned Green Beans, No. 300 size

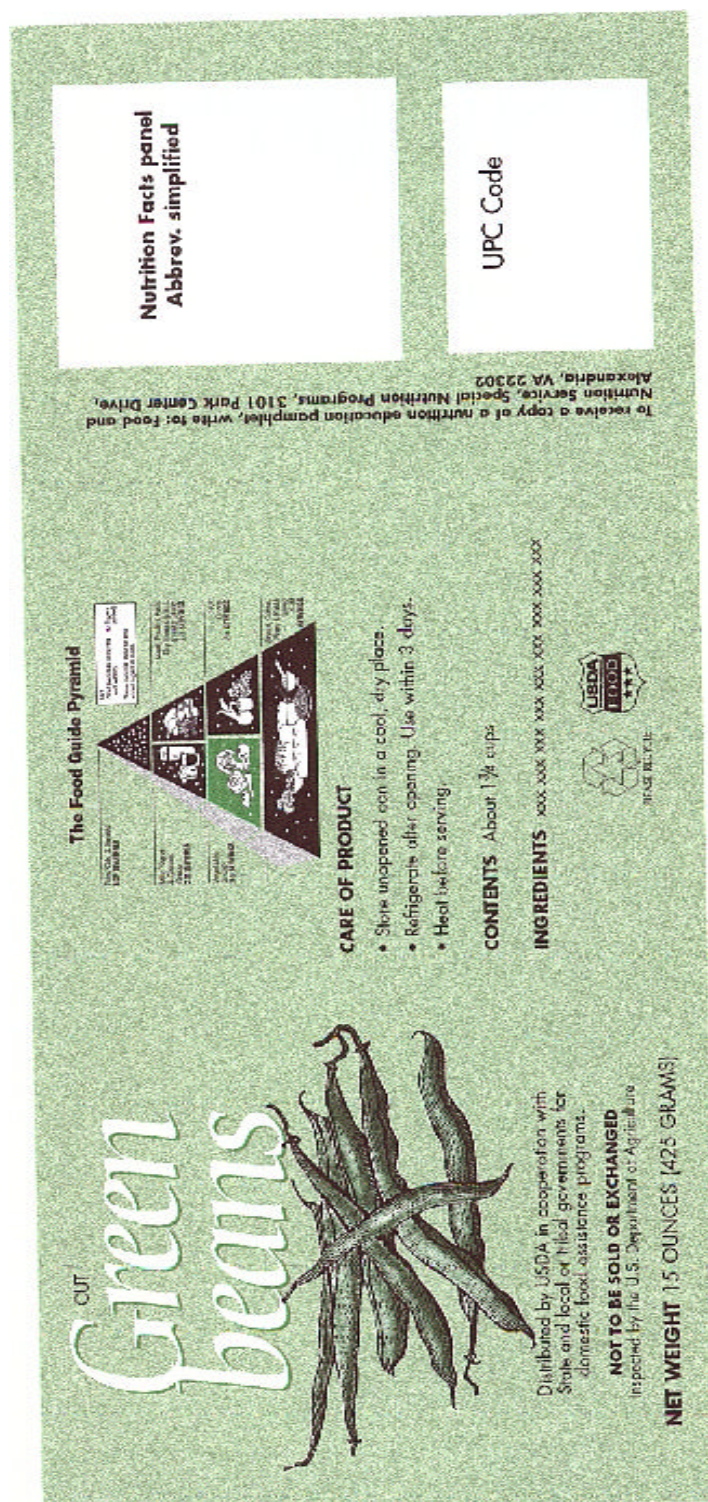


Exhibit 1-4
Can Label for Canned Carrots, No. 10 size



Exhibit 1-5
Can Label for Canned Carrots, No. 300 size

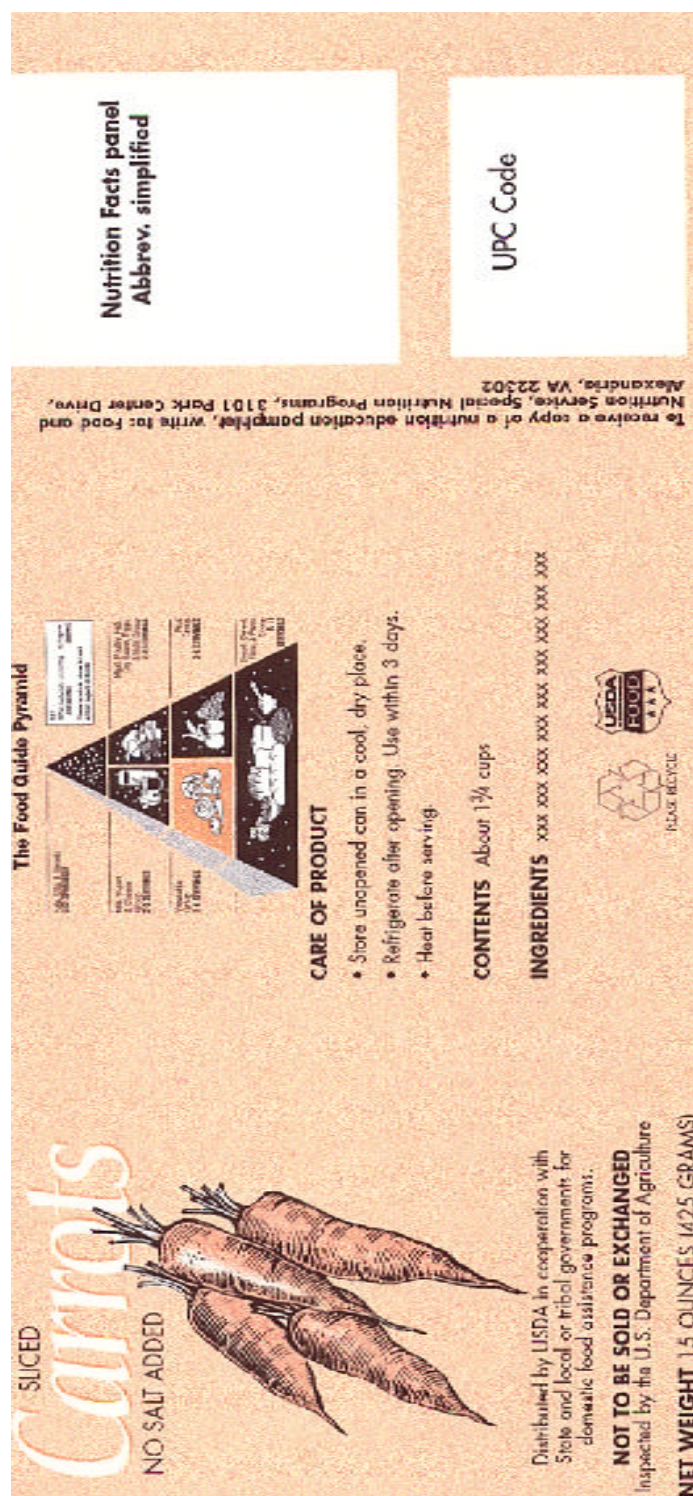


Exhibit 1-6
Can Label for Canned Whole Kernel Corn, No. 10 size



Exhibit 1-7
Can Label for Canned Whole Kernel Corn, No. 300 size



Exhibit 1-8
Can Label for Canned Whole Kernel Corn, Vacuum 75 oz.



Exhibit 1-9
Can Label for Canned Cream Style Corn, No. 10 size



Exhibit 1-10
Can Label for Canned Cream Style Corn, No. 300 size



Exhibit 1-11
Can Label for Canned Peas, No. 10 size



Exhibit 1-12
Can Label for Canned Peas, No. 300 size

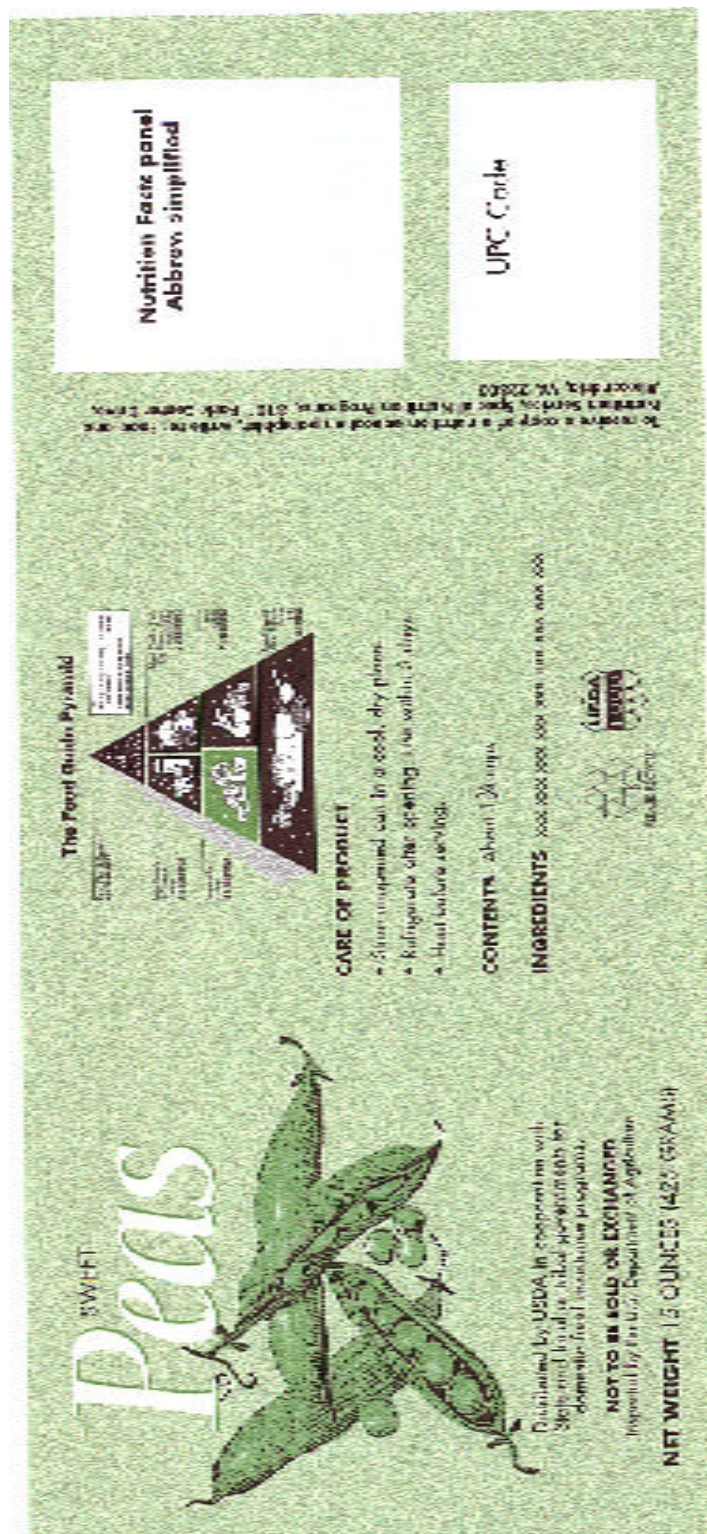


Exhibit 1-13
Can Label for Canned Potatoes-Sliced No. 300 size



Exhibit 1-14
Can Label for Canned Potatoes-Whole No. 300 size



Exhibit 1-15
Can Label for Canned Pumpkin No. 300 Size

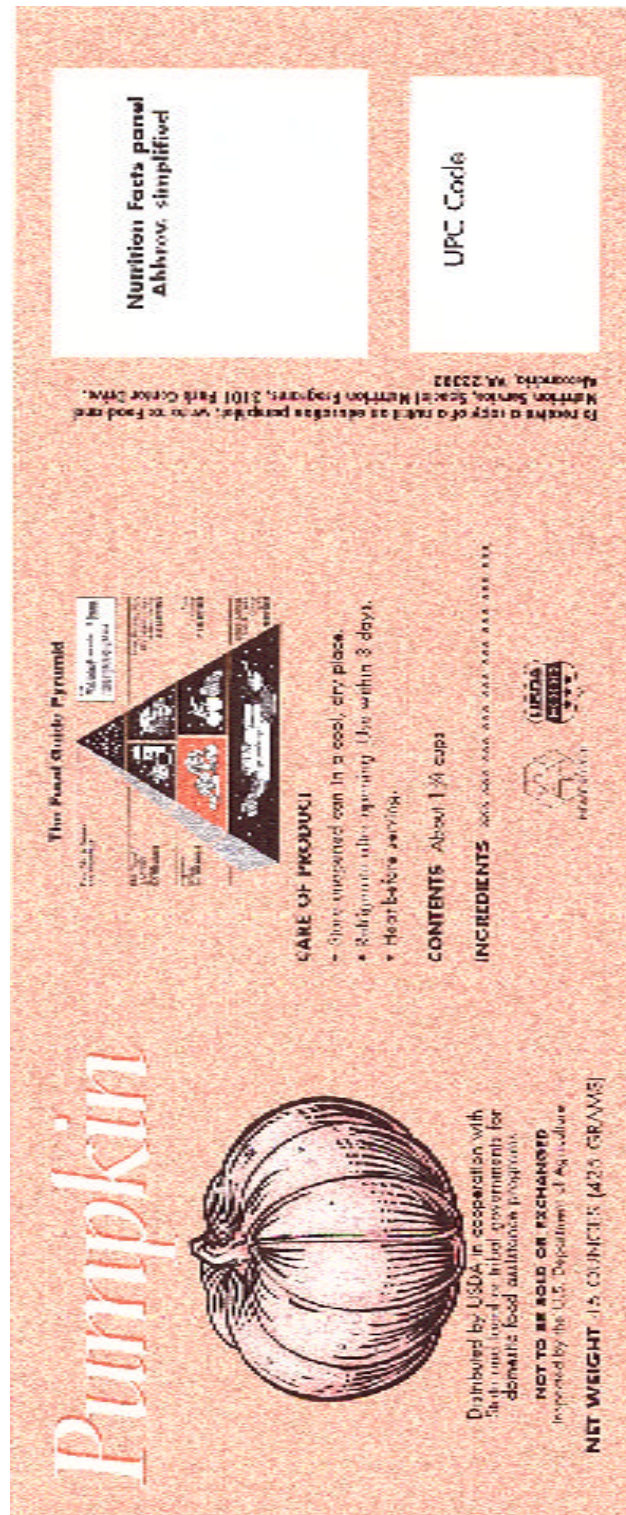


Exhibit 1-16
Can Label for Canned Salsa, No. 10 size

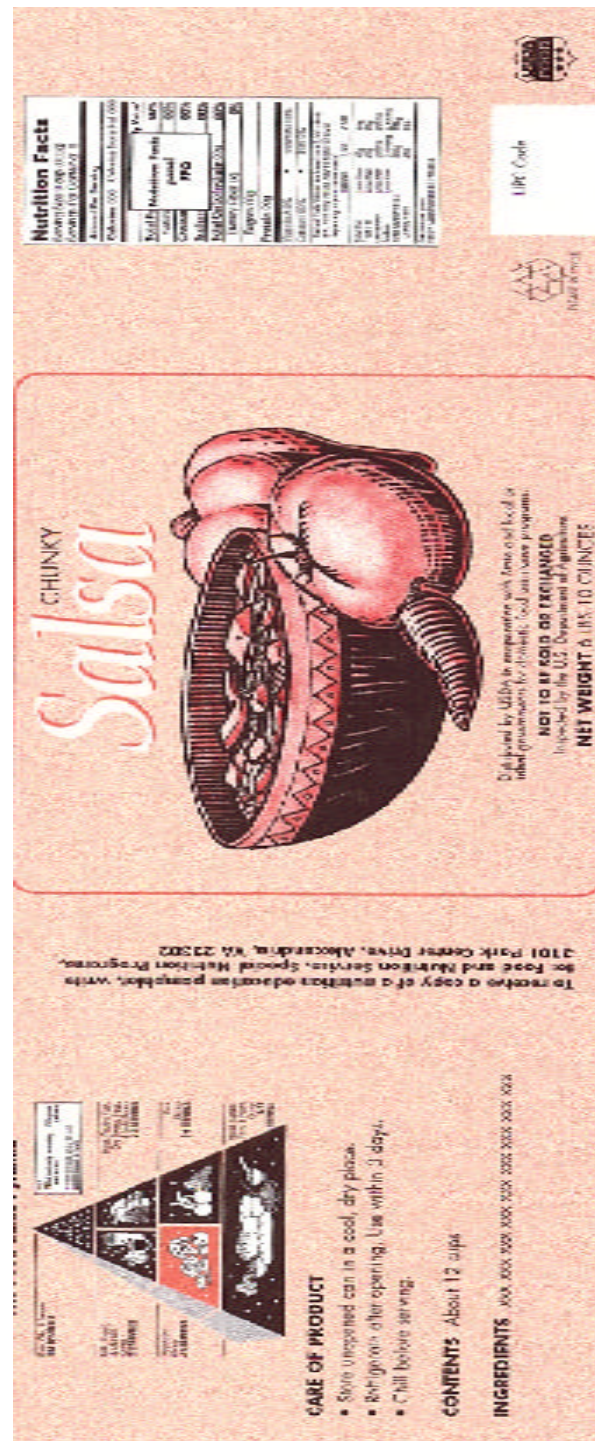


Exhibit 1-17
Can Label for Canned Spaghetti Sauce No. 10 size



Exhibit 1-18
Can Label for Canned Spinach, No. 300 size



Exhibit 1-19
Can Label for Canned Sweet Potatoes, No. 10 size

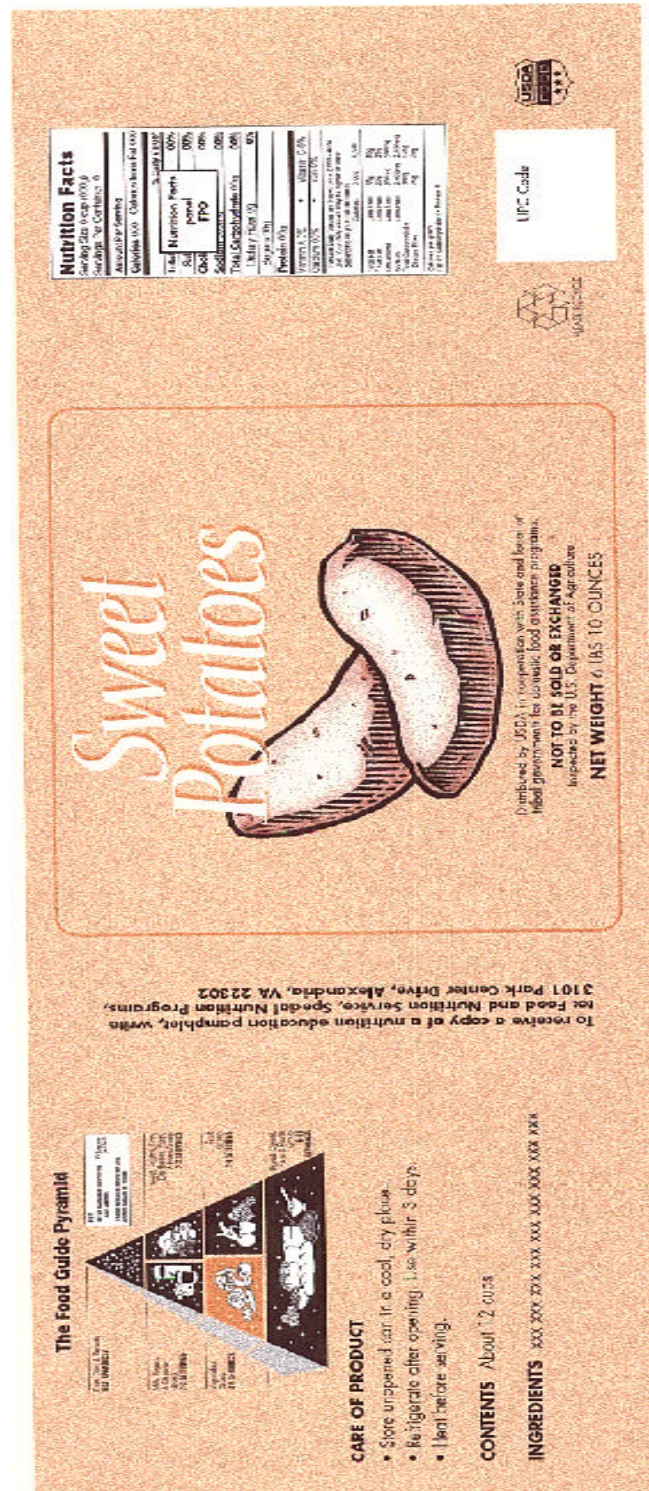


Exhibit 1-20
Can Label for Canned Sweet Potatoes, No. 300 size



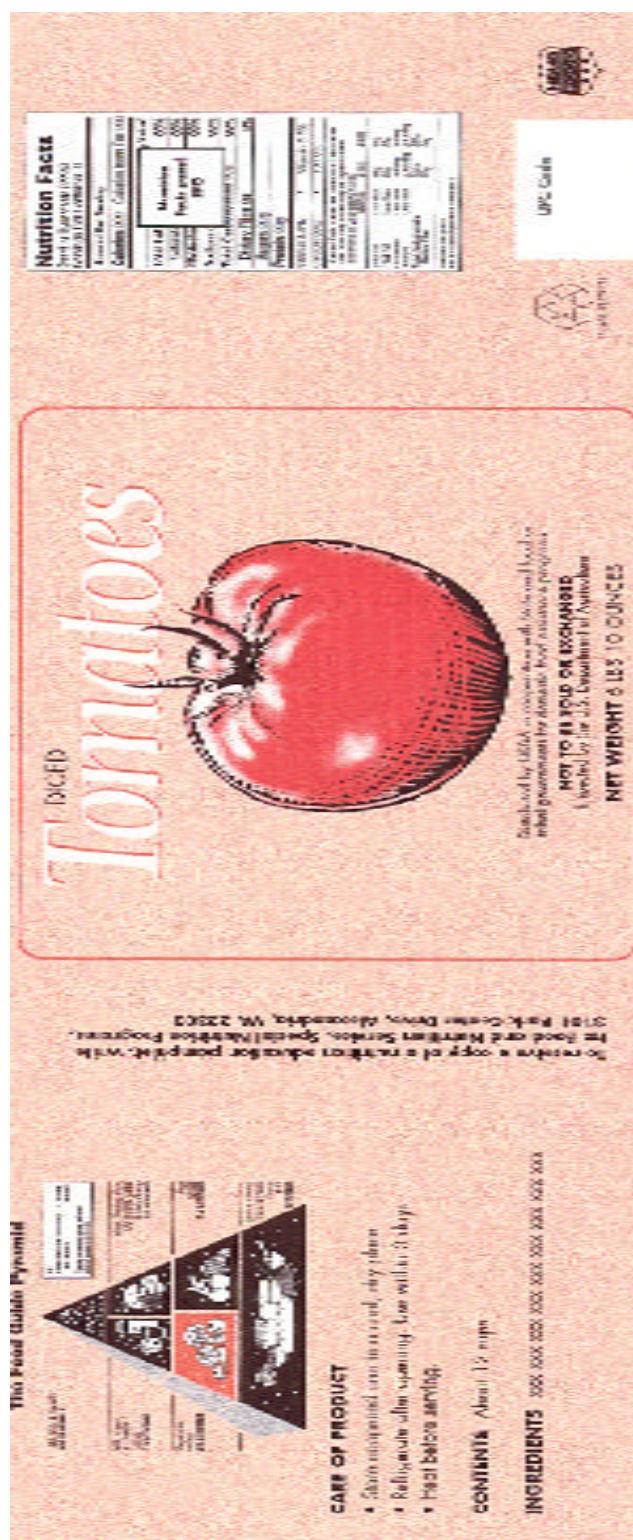
Exhibit 1-21

Exhibit 1-22
Can Label for Canned Tomatoes, No. 300 size

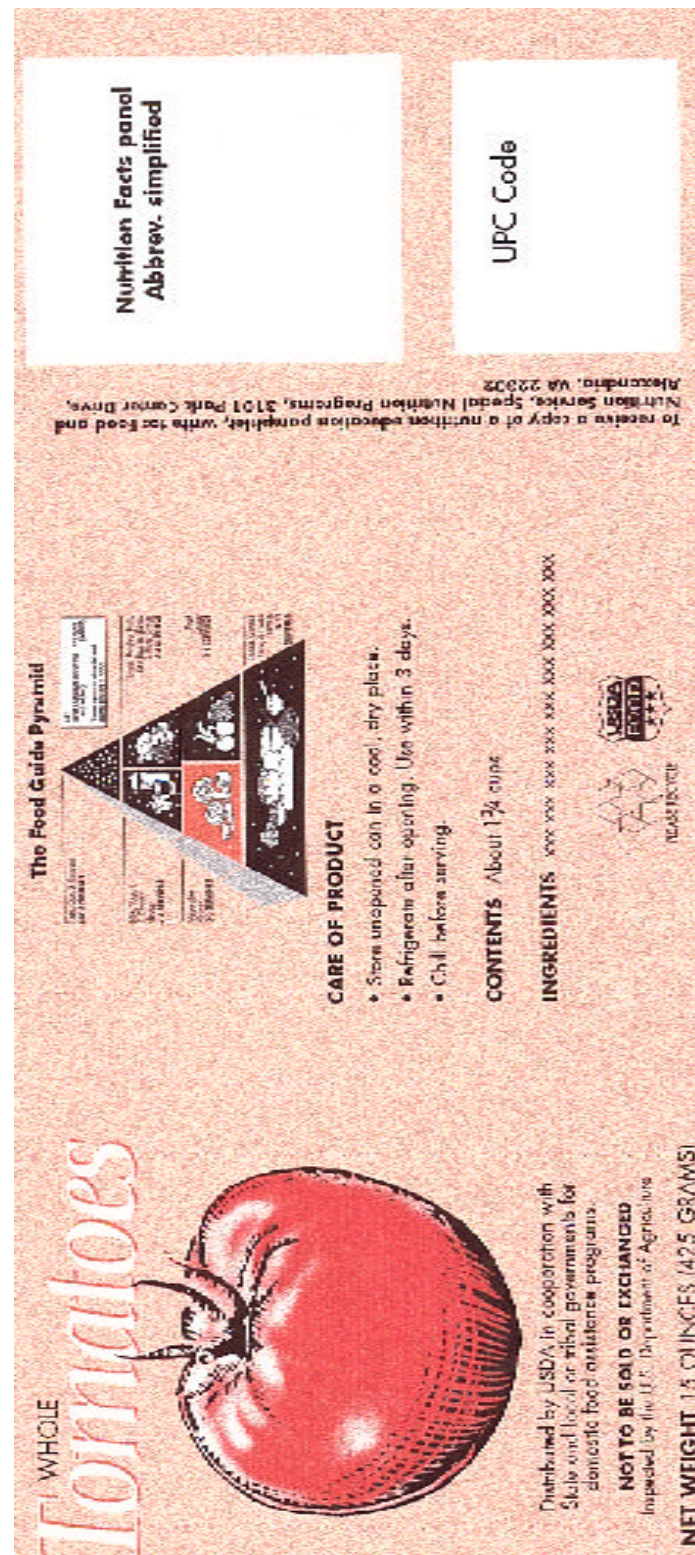


Exhibit 1-23
Can Label for Canned Tomato Paste, No. 10 size



Exhibit 1-24
Can Label for Canned Tomato Sauce, No. 10 size



Exhibit 1-25
Can Label for Canned Tomato Sauce, No. 300 size

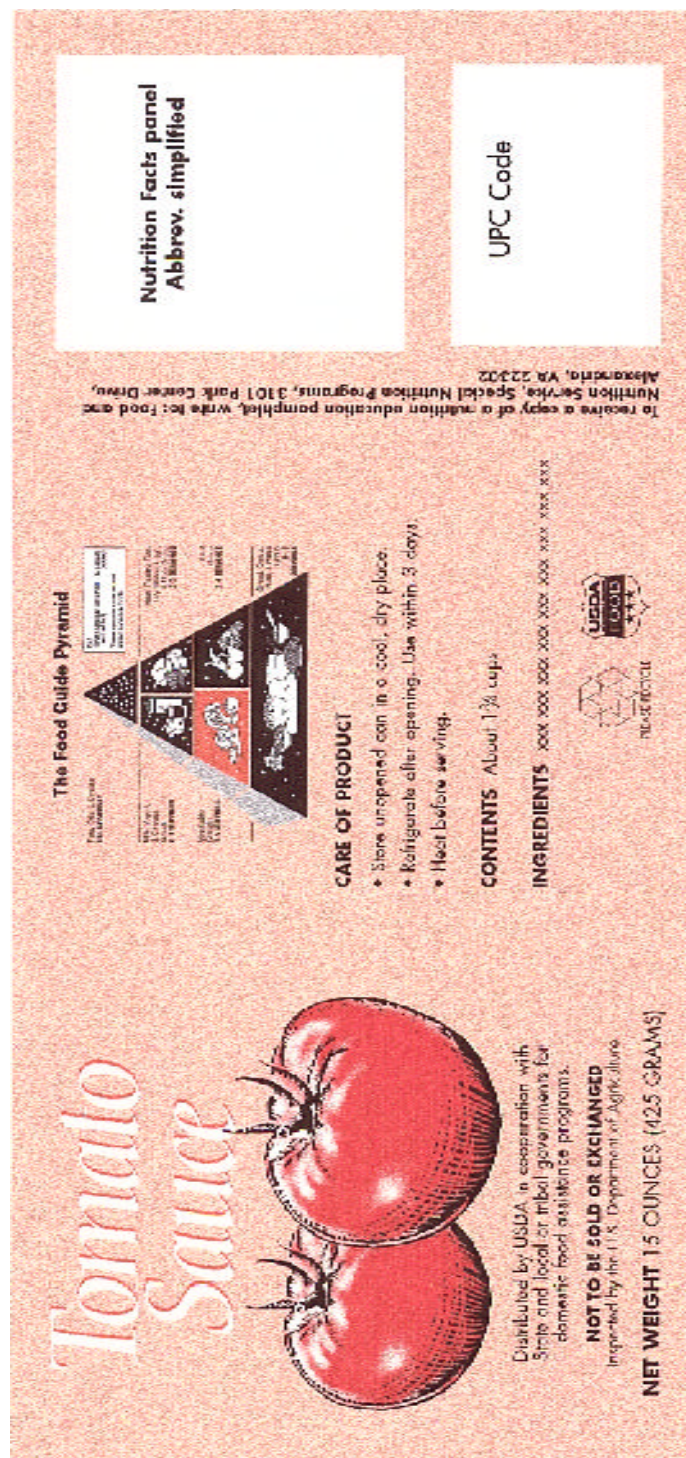


Exhibit 2
Required Markings for Shipping Containers
ALL PRINTING TO BE IN BLACK INK

<u>BOTH SIDE PANELS</u>	<u>BOTH END PANELS</u>
PRODUCT NAME	PRODUCT NAME
1/	CONTRACT NO. 3/
2/	PACKED IN 4/ BY
	4/
USDA SYMBOL	5/
6/	7/
DISTRIBUTED BY USDA IN COOPERATION WITH STATE AND LOCAL OR TRIBAL GOVERNMENTS FOR DOMESTIC FOOD ASSISTANCE PROGRAMS	
NOT TO BE SOLD OR EXCHANGED STORE IN COOL, DRY PLACE	

Product name must be printed or stenciled on a separate line in letters at least three-fourths inch high, and all other information must be in letters less than three-fourths inch but at least three-eighths inch high. The USDA Food Symbol must be printed, stamped, or labeled and be of sufficient size to stand out prominently. Case markings must be limited to case codes and those contained in this Exhibit.

- 1/ Insert any additional product style, pack, packing media, or further definition as applicable; (i.e. Diced, Sliced, etc.).
- 2/ Insert the size and number of packages per case, i.e. 6 /No. 10 cans, 6/5 pound bags, 12/46 ounce cans, 1/25 pound bag.
- 3/ Insert the last five digits of contract number.
- 4/ Insert month and year packed (The first month of packing season is acceptable).
- 5/ Insert name of Packer and Packer's Address - City, State, and Zip Code. This information can be placed on the end panels or the side panels.
- 6/ Insert Universal Product Code (see Exhibit "5").
- 7/ Vendors who have proper certification are encouraged to place the universally recognized Kosher symbol here.

Exhibit 3
Alternative Label for Shipping Containers
(Includes all Required Information)



Product Name

Style

Packing Media

Size/Number per case

Contract Number xxxxxxxxxx

Packed in: Month Year

Packed by: ABC Growers

Any Town, CA 99999

**DISTRIBUTED BY USDA IN COOPERATION
WITH STATE AND LOCAL OR TRIBAL
GOVERNMENTS FOR DOMESTIC FOOD
ASSISTANCE PROGRAMS**

NOT TO BE SOLD OR EXCHANGED

STORE IN A COOL DRY PLACE



34567891012345678910

Exhibit 4
Sample Alternative Label for Shipping Containers

Canned Peas



6/No. 10 cans
Contract Number 120292000
Packed in: November 1999
Packed by: ABC Growers
Any Town, CA 99999

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ASSISTANCE PROGRAMS**

**NOT TO BE SOLD OR EXCHANGED
STORE IN A COOL DRY PLACE**

1 11 07 15001 01434 1

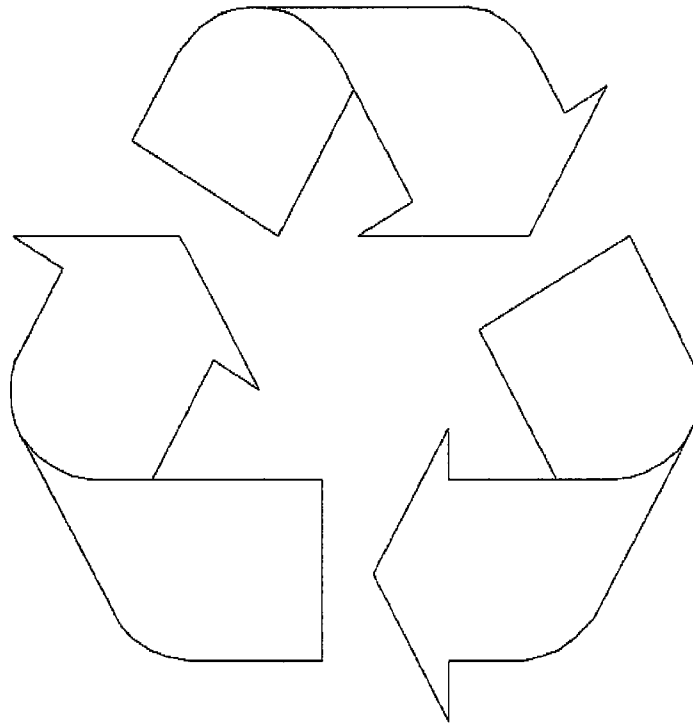
Exhibit 5

Universal Product Codes

<u>24/300 cans</u>	Primary Container	Secondary Container
Asparagus	7 1500101132 9	1 07 15001 01132 6
Green Beans	7 1500101059 9	1 07 15001 01059 6
Carrots	7 1500101098 8	1 07 15001 01098 5
Whole Kernel Corn	7 1500101119 0	1 07 15001 01119 7
Cream Style Corn	7 1500101122 0	1 07 15001 01122 7
Mixed Vegetables	7 1500101057 5	1 07 15001 01057 2
Peas	7 1500101144 2	1 07 15001 01144 9
Potatoes (sliced)	7 1500101170 1	1 07 15001 01170 8
Pumpkin	7 1500101164 0	1 07 15001 01164 8
Spaghetti Sauce	7 1500101236 4	1 07 15001 01236 1
Spinach	7 1500101167 1	1 07 15001 01167 8
Sweet Potatoes	7 1500101223 4	1 07 15001 01223 1
Tomatoes	7 1500101240 1	1 07 15001 01240 8
Tomato Sauce	7 1500101244 9	1 07 15001 01244 6
 <u>24/1 cans</u>		
Vegetable Soup (24/1)	7 1500101218 0	1 07 15001 01218 3
Tomato Soup (24/1)	7 1500101219 7	1 07 15001 01219 4
 <u>6/10 cans</u>		
Asparagus	7 1500101133 6	1 07 15001 01133 3
Green Beans	7 1500101061 2	1 07 15001 01061 9
Carrots	7 1500101100 1	1 07 15001 01100 5
Whole Kernel Corn (liquid)	7 1500101110 7	1 07 15001 01110 4
Whole Kernel Corn (vacuum)	7 1500101115 2	1 07 15001 01115 9
Peas	7 1500101140 4	1 07 15001 01140 1
Salsa	7 1500101237 1	1 07 15001 01237 8
Spaghetti Sauce	7 1500101243 2	1 07 15001 01243 9
Sweet Potatoes (syrup)	7 1500101220 3	1 07 15001 01220 0
Sweet Potatoes (mashed)	7 1500101222 7	1 07 15001 01222 4
Tomatoes (crushed)	7 1500101242 5	1 07 15001 01242 2
Tomatoes (diced)	7 1500101241 8	1 07 15001 01241 5
Tomatoes (paste)	7 1500101252 4	1 07 15001 01252 1
Tomatoes (sauce)	7 1500101239 5	1 07 15001 01239 2
Tomatoes (whole)	7 1500101247 0	1 07 15001 01247 7

Exhibit 6

“Please Recycle” Symbol and Statement



**PLEASE
RECYCLE**

Exhibit 7

“Corrugated Recycles” Symbol and Statement



**Corrugated
Recycles**

Exhibit 8

USDA Symbol

